

Restaurant Month Lunch Menu

Sunday through Saturday

\$20.95 plus tax + gratuity



First Course

DRUNKEN CHOPPED SALAD.

–fresh green lentils / baby cauliflower
baby carrots / cucumbers / cherry tomatoes
bluecheese / onions / drunken dressing
croutons** *GF OPTION NO CROUTONS**

ORGANIC QUINOA SALAD

quinoa / avocado / tomato / red onions
kale / feta cheese / crispy shallots / cucumber
lemon confit vinaigrette

SAMOSAS

vegetable turnovers / mint + tamarind chutney

LASOONI GOBI

cauliflower florets / garlic chilli sauce

CHICKEN EMPANADAS

2 pcs – shredded chicken / ricotta cheese
bell peppers / corn / tomato spicy salsa

BUTTERNUT SQUASH SOUP

roasted apples / carrots / celery / onions
LDC spices

Entrees

CHICKEN TIKKA MASALA BOWL

creamy tomato sauce / fenugreek

LAMB BIRYANI BOWL [Medium Spice]

Basmati rice / browned onions / mint leaves
cardamom

ALL AMERICAN BURGER

succulent juicy home made BEEF patty
grilled onions / American cheese / smoked bacon
fries

MICED STEAK BOWL

steak / pepper / onions / fried egg
basmati rice / scallions / pappadum

BBQ PULLED PORK FLATBREAD

cheddar cheese / bacon / scallions

TOFU BOWL

Korean chilli paste / kimchi / fried egg
veggies / sticky rice

CHANNA SAAG

chickpeas / spinach purée / roasted spices
basmati rice / salad / pappadum

Dessert

CHOCOLATE LAVA CAKE

served with whipped cream

TRES LECHEs CAKE

caramelized berries / whipped cream

Kids Menu

\$10.95 plus tax + gratuity

BUTTERNUT SQUASH SOUP

BBQ FLATBREAD

pork / bacon / cheddar

MAC & CHEESE

pasta / cheese / bacon

CHICKEN TENDERS AND FRIES

Kids Dessert

MINI CAMPFIRE CREPE

OR

MINI NUTELLA BANANA CREPE